

Boarding Schools · Bioscience · Easing Traffic Woes

30
1985 YEAR 2015
Anniversary

OCTOBER 2015

GeorgiaTrend

The Magazine Of Georgia Business, Politics & Economic Development Since 1985

Clockwise from top left,
John Kennebrew, Tony Gonzalez,
Alia El-Sawi and Lisa Scarbrough

40
2015

UNDER
Forty

\$2.95

www.georgiatrend.com

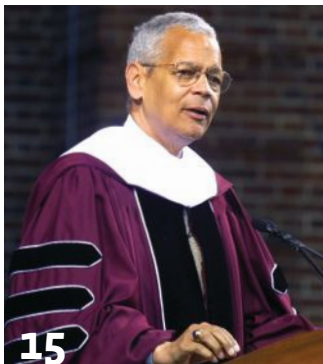


subscription: 800.428.7363

8
upfront

8 READER FEEDBACK
30th anniversary accolades and more on Bill Shipp.

14 THE ROUNDUP
Christy Simo writes about economic development, including Vanguard National Trailer Corp. in Dade County and Mizuno USA in Barrow County. Candice Dyer highlights the Student African American Brotherhood, which provides enrichment and role models to middle school students to encourage higher college graduation rates. Plus, a look back at some October milestones as we celebrate *Georgia Trend's* 30th anniversary.



15 POLITICAL NOTES: UPS, DOWNS AND IN-BETWEENS
BY SUSAN PERCY
A Civil Rights leader passes, the Georgia Chamber opposes the EPA's Clean Power Plan, and the Georgia Film Academy gets a new executive director.

10
commentary

10 FROM THE PUBLISHER THE ROBOTS ARE COMING

BY NEELY YOUNG
A number of jobs have disappeared because they've been moved offshore or replaced by robotic technology. What will the jobs of the future be?

12 BUSINESS CASUAL A BUBBLE WRAP CONSPIRACY?

BY SUSAN PERCY
Those in politics tend to insulate and isolate themselves from the world – perhaps they should get out a little bit more.

17 GEORGIA VIEW GWINNETT GETS IT

BY BILL CRANE
While nowhere is perfect or has all the answers when dealing with the challenges of growth and shrinking budgets, Gwinnett gets it.

89 ECONOMY CONSTRUCTION COMEBACK

BY JEFFREY HUMPHREYS
The office, industrial, retail and government subsectors of the nonresidential construction industry will all see improvements into 2016.

90 SUSTAINABLE GEORGIA SUSTAINABLE SURPRISES

BY BEN YOUNG
It's fascinating to see sustainability turn up in surprising places through a combination of market dynamics, public policy and technological innovation.

57
our state



57 GAINESVILLE/ HALL COUNTY FULL SPEED AHEAD

BY RANDY SOUTHERLAND
New homes, shopping and healthcare.

73 GEORGIA 400 IN THE ZONE

BY SCOTT BLUSIEWICZ
Mixed-use developments, technology and regional collaboration.

83 ATHENS/ CLARKE COUNTY CREATIVE CULTURE

BY LORI JOHNSTON
Biotech, bulldawgs and intown businesses.

80
downtime



80 ART OF THE MEAL SHRUGGING OFF THE WEIGHT OF THE WORLD

BY KRISTA REESE
At Atlas, in the St. Regis hotel in Atlanta, the restaurant experience is as memorable as the food.





art of the meal
by Krista Reese

Shrugging Off the Weight of the World



What does it mean when a restaurant experience is as memorable as the food? In the case of Atlas, the new restaurant ensconced in Atlanta's tony St. Regis hotel, with food as breathtaking as the art surrounding it, it means everything.

Here, your comfort and well-being are considered as important as the menu. From the moment you enter, the dark, formal, yet simple doorway seems to communicate the importance of presentation, which is only enhanced by the dim warmth of the lounge, where a fireplace flickers even in summer.

Vaulted arched ceilings emphasize cool subterranean serenity. Dining room tables are spaced far enough apart that you can confide secrets over the little gold lamps – but it's quiet enough to eavesdrop if you really want to. Chairs are padded leather; booths and banquettes are green patterned velvet, echoing the careful landscaping on Atlas' patio visible through large mullioned windows.

The waitstaff is expert at knowing when to step in and when to step back. "I'll let you drink on that," one told a still-deliberating friend after answering her questions, inspiring her new favorite motto. There's certainly a lot to ponder while sipping a Terminus, after Atlanta's original name, with the city's own Fourth Ward vodka, kaffir infusion, Dolin Blanc tonic and lemon, with some of Atlas' delectable gougères. (*South Park* fans: Think cheesy puffs.)

It takes a kind of generosity of spir-

PATRICK HEAGNEY



Atlas

88 West Paces Ferry Road
(In the St. Regis Hotel), Atlanta
404.600.6471 or www.atlasrestaurant.com
Hours: Dinner nightly.
Parking: Valet and self.
Dress Code: Artfully chic.



BRIAN GASSEL

Works of Art: Opposite, crispy WiAnno oysters with pickled peppers, pepper jelly and avocado bacon mousse. This page, clockwise from left, the busy open kitchen; a caramel custard with salted caramel sauce and chocolate pretzel crunch; and the restaurant's library area.



BRIAN GASSEL

it to position such food among some gorgeous and unforgettable artworks – Atlas' walls are covered with portraits and landscapes from some of the world's best-known artists, including Klimt, Léger and Picasso. A pen-sive Soutine hangs above the host stand; a dreamy Chagall floats over a bar banquette; a likeness of Maria Callas peers over diners' shoulders in a niche. You almost feel you're seated in one of the streetscapes' cafes, with the portraits' subjects. (Information on the art is available from the staff on request.)

Does all this mean the food is less important than the experience? No. It's a matter of purpose. As a fashion designer once explained, it's whether you see a beautiful dress or a beautiful woman.

Consulting chef Gerry Klaskala (of Aria and Canoe) and Chef de Cuisine



ATLAS

Christopher Grossman bring a new worldview to Southern food, with deconstructed pierogis and Asian flavors alongside locally sourced Hoppin' John and fried green tomatoes. It's a short menu, but given the expense-account and business clientele drawn to this high-profile spot, it's slightly weighted toward red meat, with three or four carnivorous selections (including a burger and fries) among fish, duck and scallops on recent visits.

These are straightforward, streamlined flavors, so that Hoppin' John is pretty but plain, with buttery rice, tender baby limas, field peas and black-eyed peas with flecks of fresh basil. It would be at home on the table of a sophisticated but old-school Savannah home cook – but the truffle potato pierogi “dumplings,” on the other hand, are a feat of culinary mastery, not dumplings at all but little airy potato puffs surrounded by tender, braised Wagyu beef, local chanterelle mushrooms and crisped Parmesan, on a little puddle of corn pudding, topped with microgreens. Delicious and summery – like the crisp, panko-coated WiAnno oysters, with little dollops of avocado bacon mousse, pickled peppers and pepper jelly, with baby cilantro sprigs.

Entrees like the Alabama pork tenderloin – thick slices alongside braised pork cheek and more chanterelles, with cubed sweet potato and the best fried green tomatoes you've ever had, over corn grits – anchor you to your spot in Atlanta's catbird seat. Even the grilled beef tenderloin, sometimes a literal bone tossed to anti-foodies, is special here, with ramp chimichurri, broccolini, new potatoes and summer squash composing an abstract canvas of color and texture around this delectable circle of grilled beef, in a little pool of red-wine reduction.

Do you need more reason to linger while people watching? You're certainly free to wander around the room to look at the art, or you could order a dessert – say, the caramel custard with salted caramel sauce and chocolate pretzel crunch. Yes, why not? Tarry a little longer before you take the weight of the world back on your shoulders.



Restaurant Tips? Comments? Email Krista Reese at gtcritic@mindspring.com.



KRISTA REESE

Speaking of desserts as reasons to tarry ...

Pea Ridge, new to a restaurant-starved corridor along Lawrenceville Highway just inside the Perimeter, also explores a modern take on Southern, local foodways, with fried Georgia shrimp and North Carolina trout in a banh mi, in a reclaimed barnwood setting. Also like Atlas, the walls are covered in art, if a somewhat more primitive variety – but the artists are also local and the works are for sale. (Think of it as Atlas' rustic mini-me.) You will want to hang out here, and you will wonder why the banana pudding is called “Memphis Style.” When it arrives (see photo at left), you will recall the King in his Graceland castle, eating banana, peanut butter and bacon sandwiches, because yes, the pudding is topped with (optional) little bits of crispy pig. Eat a bite, and you just might admire Elvis anew. 2607 Lawrenceville Highway, Decatur. www.pearidgerestaurant.com, 470.268.4051.